



Jazz Brunch at Commander's Palace

Enjoy our Restaurant Week items for \$39 or less! Includes Starter, Entrée and Dessert.

Starters

Turtle Soup
A Commander's classic with rich veal fond & crushed lemon
~Finished tableside with a splash of aged sherry

Commander's Creole Gumbo
Rich black slow cooked with regional ingredients
spiked with toasted garlic, Creole seasonings and
local hot sauce

Today's Seasonal Soup
Varied cooking techniques with farm fresh produce

The Commander's Salad
Housemade of romaine, Parmesan, pressed egg,
housemade bacon, French bread croutons,
grated Gruyère & creamy black pepper dressing

Shaved Mountain Orchard Apple & Pear Salad
Sweet shaved apples & pears with bourbon soaked sultanas,
candied pecans, arugula, endive & frisée with
Louisiana cane sugar vinaigrette and blue cheese

French Market Coffee Cake
Bacon crusted coffee cake with bourbon peach confiture,
caramelized onion & bacon jam, chicory dust and
Creole cream cheese

Chanterelle Mushroom "Ravioli"
Northshore chanterelle mushrooms, lemon whipped goat
cheese, Cabernet-mushroom jus, smoked bacon and
fresh herbs

Biscuit & Gravy
Smoked oyster & housemade andouille gravy over
a warm black pepper buttermilk biscuit with
crispy corn fried Gulf oysters and ripped tarragon salad

Shrimp and Tasso Henican
Wild Louisiana white shrimp stuffed with spicy Cajun ham
tossed in Crystal hot sauce with pickled okra
and five pepper jelly
(Additional \$3.50)

Stay heart healthy with Eat Fit NOLA by Ochsner.

Entrées

*Price of Entrée includes Starter, Entrée and Dessert

Pecan Roasted Gulf Fish
Wild caught Gulf fish, local greens, melted leeks,
spiced pecans, Prosecco poached jumbo lump crab and
Woodford Reserve bourbon corn sauce
48.00

Peach Lacquered Texas Quail
Broken Arrow Ranch stuffed quail with
fire-roasted chili boudin, smoked bacon lardons,
apple cider braised cabbage, five pepper jelly and
peach-Southern Comfort glaze
41.00

Tournedos of Black Angus Beef
Spiced tenderloin of grilled Harris Ranch beef over
Creole smashed new potatoes with whiskey smoked onions,
herb roasted mushrooms and marchand de vin
44.00

Cochon De Lait Eggs Benedict
16-hour barbecue shoulder of pork over
buttermilk biscuits with poached hen's eggs, ripped herbs,
sauce forestière and housemade tasso hollandaise
37.00

Bayou Brunch
Louisiana jumbo lump crabmeat, pecan smoked redfish
& Gulf shrimp with yellow tomato-saffron "Kooby",
soft poached hen's eggs and Cajun caviar hollandaise
39.00

Louisiana Wild White Shrimp
Chargrilled eggplant & summer Creole tomato caponata
with sweet bell peppers, grilled sourdough baguette,
bagna cauda & sun-dried tomato vinaigrette
39.00

Crispy Des Allemands Catfish
Crispy corn fried catfish filets over summer corn stone
ground grits, grilled peppers & onions, roasted red chili
coulis and tangy New Orleans BBQ sauce
37.00

Desserts

Creole Bread Pudding Soufflé
All the richness of Creole bread pudding whipped up
into a light fluffy soufflé
~ Warm whiskey sauce added tableside
(Additional \$3 and must be ordered in advance)

First of the Season Apple Buckle
Gala & Fuji apples with local sugarcane, toasted cinnamon,
Creole cream cheese icing and handmade ice cream
(Additional \$3 and must be ordered in advance)

Creole Shrub Chocolate Bar
A European dark chocolate bar with shrub spiked
white chocolate ganache and candied orange zest,
lightly dusted with spiced Dixie crystals

Lally's Praline Parfait
Handcrafted ice cream, a crisp honey tuile,
candied pecans, Chantilly whipped cream
and sticky New Orleans praline syrup
~ Lally Brennan's favorite dessert

Housemade Ice Cream or Sorbet
A daily selection of seasonal fruit sorbet or
old fashioned ice cream

Pecan Pie à la Mode
Southern style pecan pie & vanilla bean ice cream
with melted chocolate, candied pecans and
Fleur de Sel caramel

À la Carte Sides

Prosecco Poached Crabmeat 12.00

Charred Chili Boudin 8.00

Buttermilk Biscuits 4.50

Sugarcane & Black Pepper Bacon 7.00

Black Skillet Wilted Farm Greens 7.00

Goat Cheese Stone Ground Grits 7.00

Chef Tory's Favorite Brunch Package

Classic Bloody Mary
Our award-winning housemade Bloody Mary mix
~ Spiked tableside with "ice block" vodka

Turtle Soup
A Commander's classic finished with a splash of sherry

Peach Lacquered Texas Quail
Broken Arrow Ranch stuffed quail with
fire-roasted chili boudin, smoked bacon lardons,
apple cider braised cabbage, five pepper jelly and
peach-Southern Comfort glaze

Creole Bread Pudding Soufflé
"The Queen of Creole Desserts"
~ Finished tableside with whiskey cream sauce
48.00

Eye Openers

Classic Bloody Mary
Our award-winning housemade Bloody Mary mix
~ Spiked tableside with "ice block" vodka 8.75

Fresh Sangria
Wine, fruit liqueur, spices, berries,
local citrus & fresh herbs 9.00

Crescent City Cooler
Guava rum, freshly squeezed lime, bitters and ginger ale
~ A warm weather refresher you won't soon forget 9.50

The Saint 75
~ St. Germain, Tanqueray gin, basil and
sparkling wine 11.00



"Keep an eye on us. We are about to begin day-to-day operation of Commander's Palace, and from now on, we are going to get up and go to work every day to make it the best damn restaurant in the country." - Miss Ella.

Feature film now available on iTunes.
Book available in house and on our website
www.commanderspalace.com